

ABSTRACT OF DISCLOSURE

A baked food product is described including a filling surrounded by a baked layer. An edible encapsulant layer surrounds the filling and is disposed between the filling and the baked layer. The encapsulant layer may be formed of a protein encapsulated starch and serves to maintain separation between the filling and the surrounding baked layer during initial baking and during subsequent storage and re-heating, even in cases of a liquid type filling. A baking method is described in which a baking mixture is prepared including at least one leavening agent provided in a predetermined amount. The baking mixture is then baked in a way which limits expansion of the baking mixture to establish a baked density of the baked product and such that the predetermined amount of the leavening agent is sufficient to limit the time required for baking the baked comestible. The predetermined amount of leavening agent may also serve in forming an enhanced thin crust surrounding the baked product. The enhanced thin crust is particularly useful in a baked product including the described encapsulant layer containing a filling, since toaster stable products suited for refrigerable storage are readily produced.